

SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI <i>Hot Lime Pickle Aioli, Crispy Garlic, Cilantro</i>	15	CONCH CHOWDER <i>Tomato, Scotch Bonnet, Slab Bacon, Sherry</i>	6
*AHI TUNA POKE <i>Mango, Coconut Milk, Sugarcane Vinegar, Chilis, Ginger, Cilantro, Crispy Plantain</i>	18	SHAVED HEARTS OF PALM SALAD <i>Country Ham, Baby Arugula, Shaved Parmesan, Fennel, Meyer Lemon Vinaigrette</i>	18
SPINY LOBSTER "CORN DOGS" <i>Lemon & Creole Mustard Aioli</i>	24	BABY GEM CAESAR <i>Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg</i>	12
CHILLED CONCH & AVOCADO SALAD <i>Passion Fruit, Scotch Bonnet, Golden Tomato Gazpacho, Crispy Sweet Potatoes, Herbs</i>	18	FAIRWAY GREENS <i>Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette</i>	11
SHRIMP COCKTAIL <i>Citrus Poached, Creole Cocktail Sauce, Mustard Aioli</i>	18	MARGHERITA PIZZA <i>Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra Virgin Olive Oil</i>	12
CHILLED MARKET OYSTERS <i>Cider Mignonette, House Hot Sauce, Lemon</i>	MP	CLAM & CHORIZO PIZZA <i>Mozzarella, Parmesan & Pecorino Toscano, Garlic, Oregano, Cracked Pepper</i>	16
ROASTED OYSTERS <i>Lobster & Chorizo Crust, Gruyère Cheese, Lemon Thyme</i>	MP	MUSHROOM PIZZA <i>Gratitude Farms Mushrooms, Roasted Shallots, Goat Cheese, Baby Arugula, White Truffle Oil</i>	14

LARGE PLATES

TRIO OF FLORIDA SNAPPER <i>Tropical Fruits & Hearts of Palm, Ginger-Scented Spinach, Spiny Lobster Red Potato Mash, Smoked Tangerine Sauce & Molasses</i>	38	GRILLED JUMBO SHRIMP <i>Sauteed Spring Vegetables, Crispy Grit Cake, Charred Corn & Black-Eyed Pea Vinaigrette</i>	32
NEW YORK STRIP <i>Asparagus, Tomato Confit, Maître d'Butter, Chimichurri</i>	48	PORCINI-CRUSTED AHI TUNA <i>Cider-Braised Pole Beans, Roasted Tomato & Lump Crab Fondue</i>	34
ROASTED CHICKEN <i>Roasted Mojo-Marinaded Bell & Evans Chicken, Castelvetrano Olives, Salsa Verde</i>	23	CRAB CAKE <i>Baby Artichokes, Bacon, Leeks, Crispy Oysters, Sherry Mustard Cream</i>	38
GRILLED BABY BACK RIBS <i>Tamarind and Guava BBQ Sauce, Mango & Scotch Bonnet Slaw</i>	26	BUCATINI PASTA <i>Caramelized Fennel, Onion, Leeks & Garlic, Roasted Pepper Sofrito Add Chicken 6, Add Shrimp 12</i>	22
CHICKEN PARMESAN <i>Crispy Breaded Chicken Breast, Mozzarella Cheese, Tomato Sauce, Dressed Arugula</i>	23		

SIDES

FRENCH FRIES <i>House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives</i>	7	ROASTED BROCCOLINI <i>Pimento Cheese & Chorizo Breadcrumbs, Smoked Ham Hock Vinaigrette</i>	8
MASHED RED POTATOES <i>Cracked Pepper & Scallion Butter</i>	7	MANCHEGO & TRUFFLE CREAMED CORN <i>Stone-Ground Corn Grits</i>	8
CRISPY BRUSSELS <i>Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper & Alabama White BBQ Aioli</i>	8		

menu presented by Chef Jason Van Bommel